

Subscription, \$2.00 Per Annum, Always in Advance.

TWENTY-NINTH YEAR—NO. 43.

ROCK-A-CHAWS REMAIN INVINCIBLE AGAINST K. GULFPORT WAS A BIG SUCCESS

The 1920 Football season closed on Thanksgiving Day with the greatest game ever seen on the Stanislaus Field. The Jefferson game was a great one, but in that game S. S. C. played with caution and reserve. In Thursday's game the Rock-A-Chaws and when the boys played with abandon. The Navy brought over the team that snowed Jefferson under by a 37 to 0 score. They had experience to add to their weight. Undeatable through the whole season except by the local team they were determined to recoup.

The team led by Captain Hippo Phillips realizing that this game marked the last appearance in College jersey were as fully determined to pay him the tribute of ending his splendid record with a glorious victory.

Side-line odds of seven to five were offered by the Navy men. Local Bay St. Louis covered all money in sight. The game ended in a 7 to 7 tie. This is tantamount to a victory when playing with such a team.

FIRST QUARTER.
The Navy won the toss and elected to receive. Phillips kicked far down to their goal and they ran it up about ten yards. Their first attempt failed and the ball went over on four downs. A run forward passes and a few ends runs with little real gain for either team kept the ball back and forth and the quarter ended with the College in possession of the ball on the 33 yard line.

SECOND QUARTER.
The Navy held S. S. C. for downs and then started a march down the field. Four first downs brought them within the shadow of our line. The splendid line work and perfect physical condition of the Red and Black then began to show. We held them for downs on the six yard line. Hippo punted out of danger but the ball went off the field at the forty yard line and the same march began again. Again we held the Jackies with goal to go and for the second time Hippo booted the ball back. On the third march with but the forty seconds to play the Jackies

put it over for their first and last touchdown. Gardner kicked a goal making it 7 to 0 in favor of the Navy.

THIRD QUARTER.
During the half rest period Foster reanimated the fighting spirit of the Rock-A-Chaws and when the third quarter was three minutes old the Navy men knew their chance of scoring was over and their only hope lay in trying to hold us back. Four times in rapid succession we made first downs. On the seven yard line a tumble costs us the ball. The Navy kicked out of their half of the field but a few well executed forward passes and an end run brought the ball back within striding distance. On third down Hippo tossed a forward pass, it crossed the goal line but was missed by inches. The Navy then took the ball on the 20 yard line but lost possession on attempted line bucks. The quarter ended with the ball in our possession on the 32nd yard line.

FOURTH QUARTER.
In the last quarter Hippo uncorked a dazzling array of trick plays that kept the sailors guessing. Repeatedly, Chauffe or Glover carried the ball around end or off tackle for a few yards. Twice we came in distance of the goal and were thrown back on penalties. Finally, with 14 yards to go Hippo elected to wear himself out or bring it over. After successive line bucks the referee sorted out the players and found Hippo on the bottom of the pile with the ball eight inches over the line. He kicked goal and the score was tied. Then the scoring ended. With darkness closing in, the ball seceded from thirty yard line to thirty yard line of the other goal, but nothing was accomplished. When the timer's whistle sounded there was not enough light to see the players but the crowd remained. The College had the ball and were marching down field again. Perry Boehm officiated with Leo Seals. Both officials are to be congratulated for their splendid handling of so difficult a game. Questions were questioned but the officials were found to be always in the right.

BENEFIT CARD PARTY NEXT WEDNESDAY.

Event Will Take Place at the Home of Mrs. E. J. Leonhard and for Benefit of St. Joseph's Auxiliary.

Much interest is centered on the forthcoming bridge and "five card" card party, benefit of St. Joseph's Auxiliary, which will take place on Wednesday next, December 1st, by Mrs. E. J. Leonhard, assisted by Miss Desimone, at the Leonhard home on the beach front. The public in general is invited, and it is expected there will be an unusually large attendance. A prize will be offered for every table and the price of the tally cards has been placed at only 50 cents. Mrs. Leonhard is a most charming and gracious hostess and her beautiful

and inviting home will be thrown open for the entertainment of the guests. The affair, while for a benefit, will prove enjoyable and one of the social events of the season. St. Joseph's Auxiliary is an organization that in a sense is a civic league. Its purpose is to assist the Academy here in beautifying and ameliorating its premises. Among its recent work was the installing of drinking fountains and the putting in of an extensive system of plumbing and defraying many expenses that the revenues of the sisters of St. Joseph do not justify, especially since the sisters operate a free school and give other services gratis in connection with the academy and its work. The Auxiliary also stands for other causes and purposes than merely physical improvements, and its support is desirable and meritorious.

A Large Class From Various Coast Points Initiated Into Catholic Organization—Parade and Banquet Among the Features of Day.

BAY ST. LOUIS WAS WELL REPRESENTED.
In Addition to Large Class of Candidates, From Four to Five Hundred Visitors Participated in Event—Eloquent Sermon.

GULFPORT, Nov. 22.—Yesterday was a red-letter day in Knights of Columbus circles; a large class coming from various towns along the coast to be initiated. In addition to those coming for initiation there were probably 400 or 500 visitors. An imposing feature of the day's exercises was a parade which formed at the K. of C. Hall and marched to the Catholic church where the initiation mass was held. The parade was led by the Naval Station Brass Band and flag bearers carrying the emblem of the organization and the Stars and Stripes.

An eloquent sermon was preached by Father Sutton in which he emphasized the duties which Knights of Columbus owe their church, their God and their country. After the church services the knights paraded in 25th avenue, 14th street and 24th avenue to the city hall where the initiation was held. A degree team from New Orleans officiated.

The initiation took up the whole afternoon and was followed by a banquet at the Great Southern for the degree team.

Coast knights were delighted with the success of the initiation. Those initiated were: Handsboro—M. Martinovich, H. J. Zimmerman, Harold Zimmerman; Gulfport—J. J. Schultz, Elliot H. Hewes, Albert Kremer, H. A. Kremer, A. F. Moran, S. J. Savarose, W. B. Pym, Eugene E. Smith, Jr., Mississippi City—A. Wagath, Peter B. Mage, D. Dulich, Sebastian Gaucher.

Past Christiano—Leo McDermott, Bay St. Louis—Arthur P. Lescano, George H. Black, Ada Brown, Enoch J. Augustine, Emilio Adam. Biloxi—Anthony V. Zito, Bourbonnais—A. Thies, W. J. Gaudin, Louis Rameau, Jr., Henry Compagnon.

WINNERS AT ST. LOUIS FAIR

Checks are being handed out by the Hancock County Fair Association to the individuals winning premiums at the St. Louis Fair at Jackson.

It is interesting to note that these premiums were not won by any particular section, but were well distributed throughout the county. This seems to indicate that Hancock county as a whole is getting the "fair" spirit, and, if continued, should mean much for the future of the county.

The winners are as follows: Wool Display—Grace Brown and J. J. Stewart, contributing wool and Miss Annie Koch, contributing mohair, to make up wool display, first premium. All the above are from Logtown.

Cane—Luther Lee, Caesar, first prize. Potatoes—James Bester, Caesar, second prize. Cotton—Charlie Thigpen, Nicholson, first prize.

Pecan Display—J. E. Saucier, Bay St. Louis; H. Weston Lumber Co., Logtown; and a boy from Sellers, (name unknown), contributing to make display, second prize.

Largest Paper—Edward Banks, Kenton; first prize. Native Pecans—J. E. Saucier, Bay St. Louis; second prize.

This was a very good work, service and spirit on the part of the fair association. We see no reason why we should not be able to do as well as the fair association of the county.

THE HEARING OF THE LOUISIANA RAILROAD COMMISSION

The hearing of the Louisiana Railroad Commission to show cause why the building of adequate bridges across the Rigolets and Chef Menteur will result in nothing, unless the people who are concerned assert themselves. The same publication is also of the opinion that for further and more effective protection "the Gulf Coast travelers in New Orleans should form an association of their own."

The Hen has been very active in the premises and is performing a public service that cannot be lost sight of. In its issue of Saturday it contained the following article, worthy of perusal and consideration and action.

"We are not surprised" that journal says, "that the Louisiana Railroad Commission, acting on complaints from the people, have cited the Louisville and Nashville railroad before it to show cause why an order should not be issued to compel the building of adequate bridges across the Rigolets and Chef Menteur. The toothpick-and-grape-arbor construction of these grand outlets for the continental traffic between New York and New Orleans would not do credit to the Poorville Trolley Company, or to any jerkwater branch line through an impoverished countryside."

"When you reflect that these flimsy trestles go down under every hurricane that periodically sweeps up from the Caribbean, and that the whole transport of thousands of people in New Orleans and Mississippi is abruptly stopped for weeks, and one of the most important arteries of through-traffic between New Orleans and the East and North is closed—the condition is seen for what it is grotesque."

"When you reflect that these bridges have now taken to falling into the water—with the same destructive, annoying and damaging consequences to the public at large—whenever a breeze rises above 40 miles and a few extra feet of water come in at high tide—the condition has become intolerable."

The hearing, however, before the Railway Commission will result in nothing unless the people, who are concerned assert themselves. The railroad will be there with its usual brigade of agents, lawyers, lobbyists and whatnot, visible or in the background. They will talk everybody else's undigested testimony out of court, and nothing will eventuate. The Louisville and Nashville, by long policy, pretends to care for the people, but in fact it is a lobbyist, and a lobbyist's policy is to keep the people out of the picture.

Hancock County Bank, Bay St. Louis, Mississippi

Resources Over a Million Dollars. No Account Too Small For Us To Serve.

For over 21 years, the Hancock County Bank has operated under the highest purposes and principles of banking. This institution was founded and has always been conducted by men who regard banking as a public trust to be handled in accordance with the strictest codes of personal honor and integrity. These principles are as much a part of this Bank as its foundation is. Upon its records are clearly quarter of a century of steadfast adherence to soundness of principles and consistency this institution invites your account.

4 PER CENT PAID ON SAVINGS AND TIME DEPOSITS. YOUR BUSINESS WILL BE APPRECIATED.

Hancock County Bank.

GULFPORT'S GREATEST STORE.

VICTROLA

There is no reason why every well regulated home should not own a VICTROLA. For the amount of money invested in that peer of musical instruments, there is no larger return of pleasure to be had by the ENTIRE FAMILY.

Have your family and friends enjoy an evening with dancing to the music of the World's leading musicians, or listen to the voices of the most gifted artists of all Nations. We always carry a complete run of sizes of VICTROLAS, ranging in price from

\$25.00 to \$275.00
and can be bought on easy monthly payments. Full selection of VICTROLA RECORDS always on hand.

Northrop's,

GULFPORT, MISS.

Fordson

TRADE MARK
CARL BAKER, MARENGO, ILLINOIS.
Fordson Tractor No. 21944. Delivered October 1, 1918.

WORK DONE	
Plowed, stubble	537 acres
Breaking	103 acres
Diced	175 acres
Dragged	40 acres
Cut Grain	15 acres

REPAIR BILL
Less than \$40.00. Kerosene and oil consumption very reasonable, considering the fact that much slough land has been broken.

STATEMENT
"I can plow any place that can be plowed. I have never had to leave a place of ground as yet. In fact, I have plowed where many other tractors have pulled out. I have plowed slough land and rough, boggy land and can go anywhere. My tractor seems to run better and has more power today than it did the day I received it."

PLACE YOUR ORDER NOW.
EDWARDS BROS., Selling Agents,
BAY ST. LOUIS, MISSISSIPPI.

Maurigi Shoe Store,

ON THE BEACH.
Now offers the public a full and complete line of Ladies', Misses, Girls', Men's, and Youth's and Children's Shoes at medium prices. Fit and satisfaction guaranteed. Reduced on everything and everything new and desirable.

NORTHROP'S

BIG 4 SALE

25 to 40 per cent REDUCTION on Entire Stock MEN'S and BOYS' Suits, Overcoats
This means every Suit or Overcoat in house, include Blue Serge Suits.

20 per cent DISCOUNT Men's, Women's Children's SHOES
Your choice of any Shoe in the house for the Man, Woman, Miss or Child; large selection of High Top Shoes and Oxfords, all leathers and styles.

MILLINERY MARKED DOWN 30 to 50 per cent
This Season's Winter Headgear in Sensational Sacrifices. In the sale is included Pattern Hats, American's Fashionable Hats.

PRINTZESS Women's, Suits & Coats
In a most alluring reduction of prices on dependable wearables. The Printzess garments are the pinnacle of style, workmanship and durability.

Comforts and Blankets
GREAT PRICE REDUCTION

papers, rather than to purchase good will by genuine substantial service. The thousands of Orleansians directly or indirectly concerned in this railroad's service—the hundreds of people in New Orleans and Mississippi who are solely dependent upon it for transport—should organize. What is everybody's business is nobody's. But if these many thousands of the suffering public will organize, put their business in the hands of competent agents, and place their influence behind their agents, they can compel at least a minimum of decent service. The Gulf Coast travelers in New Orleans should form an association of their own. The villages, towns and cities along the Gulf Coast should organize locally and then organize their local units into a Coast-wide association. The City and Coast organizations could then act together when desirable. We observe that a number of our Gulf Coast contemporaries reprinted, with evident approval, a long expression on ours about two weeks ago on Louisville and Nashville methods. Our brethren in Mississippi could do their communities, and the whole Coast section, no greater service than to promote in their own communities, and then along the Coast, such an organization as we suggest. A few dollars spent to maintain it would return thousands of dollars in comfort, convenience, and service. The Orleans sufferers need not confine themselves to bridges while they are examining the ways of the L. & N. The obsolete and decrepit shack at the foot of Canal street that passes for a station should be junked at once. For lack even of a shed, the L. & N. bakes its passenger coaches out in the open yards, all day long, under our summer sun, and then runs them into its Canal street shack a few minutes before train time, each an oven in itself, to contribute further to the discomforts of that part of our population which rides in them. Here in winter they have got to turning their patrons out in the open and the rain, blocks away from the terminus, because the shack can't accommodate one train at a time of the sort the management furnishes. Last Monday, for instance, the crowded coast train was stopped at Canal street, because train No. 3 had run into the narrow old barn ahead of it. A second train could not enter while No. 3 was jockeying its component parts around from track to track in a futile effort to clear the decks for further business! Six hundreds of men, women and children were poured out without notice in a cold rain to pick their way through ashes, streak through mud, and jump rails and ditches to ill-paved and unpaved streets, in making their way to Canal—all this or wait 15 to 20 minutes to get to a station, and lose that much of business time. This treatment is accorded to New Orleans not by an impoverished corporation but by one of the fattest financial enterprises in the railroad business. It may be good business for the Belmont stables, and for whatever other commendable human institutions are privately maintained on the profits thus extorted. This city is getting tired of it."

COLORED BAY ST. LOUISIANS OBSERVE THANKSGIVING.

The usual annual Thanksgiving program of the Valena C. Jones High School, this city, was rendered with much earnestness and enthusiasm by the teachers and students. The children, through their annual Thanksgiving offerings for the poor and unfortunate, which amounted to thirty baskets of groceries. Mrs. J. W. Winston, president of the Woman's Home Makers Club and Rev. A. H. Gotham, pastor of the H. Paul M. E. Church delivered addresses. Several patrons were present. The following members of the Woman's Home Makers Club assisted by the teachers, took charge of the distribution: J. W. Winston, Georgia Gilbert, Dolly Fox, Fannie Wharers, Ophelia Smith, Bettie Glaspie, Laura White, Elizabeth Benoit and Harriet Williams.

HARRIS' JERSEY ICE CREAM

SERVED IN BAY ST. LOUIS AT POWER DRUG COMPANY BAY ST. LOUIS CAFE.

DODSON STOPS SALE OF CALOMEL

"Dodson's Liver Tone" is Taking Place of Dangerous, Sickening Chemical, Say Druggists

Every druggist in town has noticed a great falling off in the sale of calomel. They all give the same reason. Dodson's Liver Tone is taking its place.

"Calomel is dangerous and people know it," Dodson's Liver Tone is personally guaranteed by every druggist who sells it. A large bottle doesn't cost very much but it fails to give easy relief in every case of liver sluggishness and constipation, just ask for your money back.

Dodson's Liver Tone is a pleasant-tasting, purely vegetable remedy, harmless to both children and adults. Take a spoonful at night and wake up feeling fine; no biliousness, sick headache, acid stomach or constipated bowels. It doesn't gripe or cause inconvenience all the next day like violent calomel. Take a dose of calomel today and tomorrow you will feel weak, sick and nauseated. Don't lose a day—Adv.

WOMEN WILL TALK

For three generations women have been talking about Stella Vitae—"Woman's Relief," "Mother's Cordial." Talking each other what Stella Vitae has done for them, and their daughters, and their friends. Any woman may try Stella Vitae on the positive guarantee that if the first bottle doesn't help, the druggist will refund the money. Ask your druggist.

What Some Women Say About STELLA-VITAE

MR. H. L. HALL, of Larkville, Ala., a well-known merchant who sold STELLA VITAE and used it in his family, writes: "STELLA VITAE has proved to be the best medicine my wife has ever used for a run-down system."

MRS. LILLIE REYNOLDS of Madison, S. C., says: "I have been using your STELLA VITAE with wonderful results. It is the most wonderful medicine for women that I have ever used. I want all my friends to try STELLA VITAE."

THACHER MEDICINE CO., Chattanooga, Tenn., U. S. A.

When You Feel Shaky WINTERSMITH'S GILL TONIC Will Tone You Up. For Malarial Fevers and a General Tonic If not sold by your druggist, write ARTHUR PETER & CO., LOUISVILLE, KY.

A Difference. "I went into a florist's shop to order some plants sent to a friend at a distance, and the florist boxed my ears."

"What on earth did he do that for?"

"Because they were elephant's ears."

DYE RIGHT

Buy only "Diamond Dyes"

Each package of "Diamond Dyes" contains directions so simple that any woman can diamond-dye worn, shabby skirts, waists, dresses, coats, gloves, stockings, sweaters, draperies everything, whether wool, silk, linen, cotton or mixed goods, new, rich fadeless colors. Have druggist show you "Diamond Dyes Color Card"—Adv.

A Grouchy Comment. "Of course, women will take naturally to the ballet."

"What makes you think that?"

"Don't they take naturally to anything on earth that's marked down?"

Why buy many bottles of other brands, when one bottle of Dr. Perry's "Dead Shot" will act surely and promptly?—Adv.

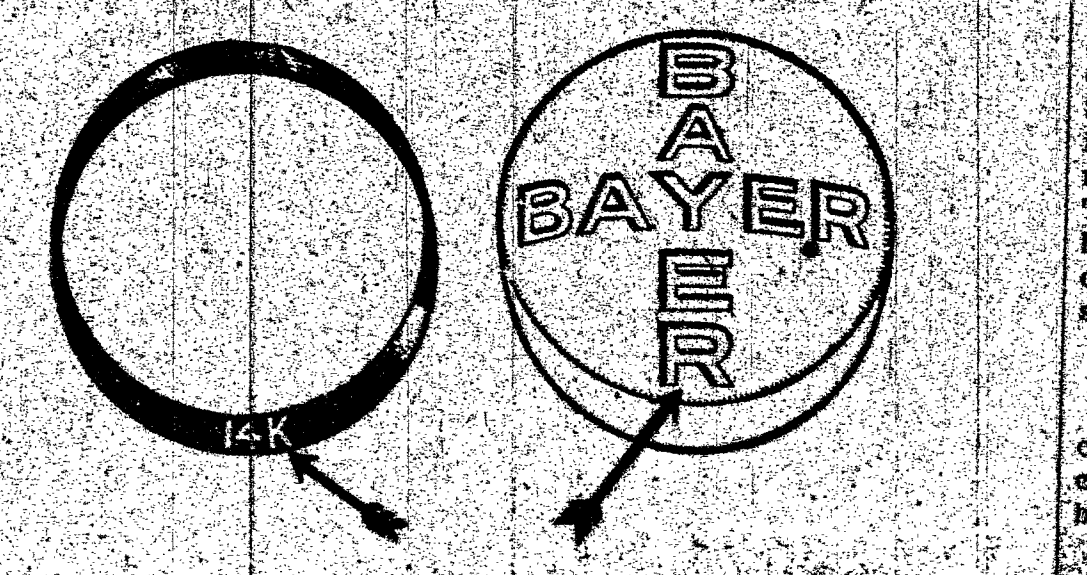
Noncommittal. Bachelor Friend—Can your wife cook?

Young Husband (evasively)—Well, she can make a good family stew.

Misery loves the kind of company that will listen to a hard-luck story.

"ASPIRIN"

WARNING! Unless you see the name "Bayer" on tablets you are not getting genuine Aspirin prescribed by physicians for 20 years and proved safe by millions. Name "Bayer" has same meaning as 14 Karat gold.



SAFETY FIRST! Accept only an "unbroken" package of genuine "Bayer Tablets of Aspirin," which contains the Bayer cross and the name "Bayer" on each tablet.

DAIRY MILK ESSENTIALS AND COSTS

Results of Two-Year Study on Number of Dairy Farms in Northwest and Indiana

A two-year study of the cost of milk production undertaken co-operatively by the United States dairy division and Purdue university, on a number of dairy farms in northwestern Indiana, has resulted in figures on the requirements for producing 100 pounds of milk in winter and summer. To give permanent value to the results, these requirements were determined in pounds of feed, hours of labor, etc., and by substituting present costs and values for various items a farmer can determine very closely what it is costing him to produce 100 pounds of milk at the present time.

In the summer months the requirements for 100 pounds of milk were as follows: Concentrates, 20 pounds; dry roughage, 27.4 pounds; silage and other succulent roughage, 60.1 pounds; haying and grinding concentrates, \$0.04; pasture, 0.04 acre; human labor, 2.2 hours; horse labor, 0.2 hour; overhead and other costs, \$0.393.

In the winter months the requirements for production were: Concentrates, 38.6 pounds; dry roughage, 69.3 pounds; silage and other succulent roughage, 147.6 pounds; haying and grinding concentrates, \$0.03; bedding, 20.3 pounds; human labor, 2.5 hours; horse labor, 0.3 hour; overhead and other costs, \$0.385.

It has been generally believed that the cost of producing milk was considerably higher in winter than in summer; and while this holds true as far as the gross cost is concerned, the figures obtained in this investigation show that the cost of producing 100 pounds of milk from November to April was only 1.8 per cent higher than the cost from May to October, inclusive, and that the total cost varied only slightly from month to month within



The Cow is Man's Greatest Benefactor—She Pays the Debts and Saves the Home.

each of these seasons. This small difference between net costs of production during winter and summer is largely due to the greater credit allowed for manure during the winter season.

The price received for the milk, however, fluctuates sharply from month to month.

Further details on requirements for milk production, including such factors as cost of keeping a cow for one year, cost of keeping a bull, proportion of work performed by each class of labor, percentage relation of various factors in the cost of production, and other details, are presented in department bulletin 858, "Requirements and Cost of Producing Market Milk in Northwestern Indiana," which may be obtained from the United States department of agriculture on request.

QUANTITY OF MILK TO FEED

Amount May Be Best Governed by Body Weight of Calf—Great Danger in Overfeeding

The amount of liquid to feed the young calf may be best governed by the body weight of the calf fed. The calf is small, weighing 50 to 60 pounds; it should receive only six to eight pounds of milk per day, divided equally into the number of feedings given. A heavier calf, weighing from 100 to 110 pounds, should receive 10 to 11 pounds of milk per day, properly divided. As there is greater danger from overfeeding than there is from underfeeding, the rule of giving them an amount of milk equal to one-tenth of their body weight each day is a splendid one.

NAVAL ACADEMY DAIRY SIRE

Herd Includes 17 Purebred Bulls, 37 Purebred Cows and 334 Grades—Other Purebred Sires

Commander T. de F. Harris of the supply corps, United States navy, has enrolled the Naval academy dairy at Annapolis, Md., in the United States department of agriculture. "Better Sires—Better Stock" movement, which is aimed at raising the quality of domestic animals in the United States. The dairy herd includes 17 purebred bulls, 37 purebred cows and 334 grades. Other stock is kept also, the sires being purebred.

Use of Whole Milk. The feeder who uses whole milk is more creative as the calf, which grows best on whole milk, is more healthy.



Public over fifty years ago.

Few folks or families now living have not at some time or other used this "Golden Medical Discovery" for the stomach, liver or blood.

BIRMINGHAM, ALA.—"Dr. Pierce's Golden Medical Discovery is the best tonic and builder I have ever known. I was in a run-down and weak condition when I started to take the 'Discovery,' and that first bottle so strengthened me that I kept on with it until I had taken three bottles, and then my health was absolutely perfect. I never hesitate a moment in recommending Dr. Pierce's Golden Medical Discovery as the very best of tonics."—MRS. ANNIE DIAL, No. 2309 Tompkins Avenue, North.

HOW DOCTORS TREAT COLDS AND THE FLU

First Step in Treatment Is a Brisk Purgative With Calomels, the Purified and Refined Calomel Tablets that are Nausealess, Safe and Sure.

Doctors have found by experience that no medicine for colds and influenza can be depended upon for full effectiveness until the liver is made thoroughly active. That is why the first step in the treatment is the new, nausealess, calomel tablets called Calomels, which are free from the sickening and weakening effects of the old style calomel. Don't also point out the fact that an active liver may go a long way towards preventing influenza and is one of the most important factors in enabling the body to successfully withstand an attack and ward off pneumonia.

One Calomel on the tongue at bedtime with a swallow of water—that's all. No pills, no nausea and the slightest interference with your eating, pleasure or work. Next morning your cold has vanished, your liver is active, your system is pure from the sickening and weakening effects of the old style calomel. Druggists sell Calomels in original sealed packages, price thirty-five cents. Your money will be cheerfully refunded if you do not find them delightful.—(Adv.)

PARKER'S HAIR EXTRACT

Removes Dandruff, Scalp Itching, Restores Color and Brings to Growth and Health Hair on Scalp and Face. Sold Everywhere.

HINDERCOBBS

Removes Corns, Calluses, Bunions, etc. Sold Everywhere.

FRECKLES

Removes Freckles, Birthmarks, etc. Sold Everywhere.

CONCENTRATION

"I see where a woman had her husband haled to court for kissing her 300 times a day."

"Some women are hard to please."

"Sure."

"It's evident this chap wasn't scattering his affections around the neighborhood."—Birmingham Age-Herald.

MOTHER!

"California Syrup of Figs" Child's Best Laxative



Accept "California" Syrup of Figs only—look for the name California on the package, then you are sure your child is having the best and most harmless physic for the little stomach, liver and bowels. Children love its fruit taste. Full directions on each bottle. You must say "California."—Adv.

Negligible Quantity. "If we don't have a bomb in this crowd, then we have a day, kill some of our own people," said the first speaker.

Don't have a bomb in the leader of the crowd.

The feeder who uses whole milk is more creative as the calf, which grows best on whole milk, is more healthy.

ENTRANCE ROADS FOR FARMS

Engineers of Bureau of Public Roads Recommend Use of Bituminous Material

Owners of large farms and rural estates seeking a more satisfactory type of entrance roads have applied to the bureau of public roads of the United States department of agriculture for advice regarding the application of bituminous material on main entrances and much-traveled farm lanes.

The bureau's engineers point out that such applications may be made successfully on any farm road which has already been constructed of stone, gravel, or other similar material and is in a thoroughly compacted and reasonably smooth condition. A coal-tar preparation applied cold, or an asphaltic oil, can be used, and if applied by the farm employees, the cost should not exceed 7 or 8 cents a square yard for materials. The compacted gravel or stone road should be thoroughly cleaned of dust and the bitumen applied with ordinary sprinkling pots from which the perforated nozzle has been removed and the spout carefully flattened into a symmetrical rectangular opening about one-quarter of an inch wide, so that the material may be poured in a broad, flat stream.

If a large amount of work is to be done, a specially designed pouring can may be purchased of dealers in road equipment. Care should be taken to have an even distribution, and the quantity applied should be approximately one-half gallon to a square yard of road surface. After applying the bituminous material, clean gravel or stone chips should be spread evenly over the surface, and, if possible, rolled with a lawn or field roller. Where gravel or chips are not available, clean, coarse sand will serve as covering material. It should be spread in sufficient quantity to prevent the bituminous material from adhering to tires of passing vehicles. Attention is called to the fact that this treatment should not be made where drainage



Well-Made and Well-Cared-For Entrance Road.

from the stables or barns will flow over it. Where mudholes are likely to form around hitching posts, or at stable entrances, if a more durable pavement is desired, a section of concrete slab should be laid.

ROAD DRAG MOST BENEFICIAL

Implement Is Used Wherever Roads Are Bad—Ruts Are Removed Quickly by Its Use.

If there is a call for a piece of machinery to economize the growing or hauling of crops it seems to be forthcoming sooner or later. But it remained for a farmer to invent one of the simplest as well as the most beneficial of implements from the standpoint of universal comfort brought about by its use. It is used wherever men build roads, and ruts disappear after it has taken a trip over them. Measured in dollars and cents it costs only a trifle, but measured by the service it gives, it is worth millions. We refer to the road drag. Before it was invented the roads were worn down only by travel and it often took weeks to fix it. The drag does it in a day—Successful Farming.

HOW TO MANIPULATE GRADER

Remove Grass or Weeds From Shoulders or Ditches by Cutting Away With Sharp Knife.

If grass or weeds cover the shoulders of ditches remove them by cutting them away from the edge of the road with a good sharp grader blade, cutting just deep enough to remove the crown of the grass and weeds, and, if possible, use them at some point on the road to prevent the side banks of fills from washing.

PROFITABLE TO CULL FLOCK

One Farmer Sold 200 Hens Out of 700 and Did Not Decrease Production of Eggs.

Too much of the feed and the time that go to a flock in which even a fourth of the hens are naturally poor layers is wasted. One farmer culls his flock of 700 hens and sold 200 hens to the butcher without decreasing the egg production. He says that the culling saved him \$2 a day on feed alone and made the work much easier.

Cull Early, Molting Hen. Contrary to popular opinion, the molting hen should be culled. Molting hens, which produce

WRIGLEYS

The children love Wrigley's—and it's good for them.

Made under conditions of absolute cleanliness and brought to them in Wrigley's sealed sanitary package.

Satisfies the craving for sweets, aids digestion, sweetens breath, allays thirst and helps keep teeth clean.

Costs little, benefits much.

Still 5¢ Everywhere THE FLAVOR LASTS



Stifel's Indigo Cloth

Standard for over 75 years



WEAR Overalls, Jumpers, Uniforms made of strong, fadeless blue Stifel's Indigo Cloth. Look for this mark on the back of the cloth inside the garment to be sure of the genuine, which positively will not fade or break in the print.

Dealers everywhere sell Overalls, Jumpers and Uniforms made of Stifel's Indigo Cloth. We are makers of the cloth only.

J. L. STIFEL & SONS, Indigo Dyeing and Printers, Wheeling, W. Va. 260 Church Street, New York

TWO KINDS OF ADVENTURE PAID HIM TO KEEP QUIET

New Yorker Who Offered to Sell His Life's Services Already Has Had Takers.

Jack Hardy, a former sailor, living in New York, who advertised that he was ready to sell his services for the rest of his life to the highest bidder who had a career of useful adventure to offer, has received two bids.

A woman offered him \$5,000 to be her bodyguard on a trip to Egypt—"providing the trip was successful."

Jack doesn't think he'll take this, not being certain that the woman regards as a successful trip to Egypt. The other offer was from a man and his wife who described themselves as the wealthiest couple in Scranton, Pa., wanted Jack to help hunt for their first-born son who was \$5,000 and adoption as the reward.

That is more promising, the young man thinks, but he has reached no decision yet. He is twenty-two years old. "I'm not looking for a soft berth," he said. "The harder the job, the better I like it."

Force of Habit. "That city feller is always lying around somewhere."

"But, you know, Jake, he's a lawyer."

A man doesn't enjoy being laughed at by a crowd unless he gets paid for it.

Dark Horse. "I wish my future had a dark outlook."

"What makes you wish such a thing as that?"

"Because then I would be sure of my winter coat."

"Great opportunities come to those who make use of small ones."

The more some men owe, the more they want to owe.

Nature Responds

Nature is on your side every time you eat



Grape-Nuts

For this sturdy blend of wheat and malted barley supplies body and brain with just the elements of nutrition that Nature demands for health and vigor.

Grape-Nuts is a Sugar Saver

"There's a Reason"

Kill That Cold With

CASCARA QUININE

FOR Colds, Coughs AND La Grippe

Neglected Colds are Dangerous
Take no chances. Keep this standard remedy handy for the first attack.
Breaks up a cold in 24 hours—Relieves Grippe in 3 days—Excellent for Headache
Quinine in this form does not affect the head—Cascara is best Tonic Laxative—No Opium in Hill's

ALL DRUGGISTS SELL IT

Copenhagen has the largest enclosed deer park of any city in the world—about 4,200 acres.
Tigers are found only in Asia.

Another Royal Suggestion

COOKIES and DROP CAKES

From the NEW ROYAL COOK BOOK

WHEN the children romp in hunger, here are some wholesome delights that will satisfy the most ravenous appetite.

Cookies
1/2 cup shortening
1/2 cup sugar
1/2 cup milk
2 eggs
1/2 teaspoon grated nutmeg
1 teaspoon vanilla extract
or grated rind of 1 lemon
4 cups flour
1 teaspoon Royal Baking Powder
Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shortening and sugar; add nutmeg and flavoring; add 2 cups flour sifted with baking powder; add enough more flour to make stiff dough. Roll out very thin on floured board; cut with cookie cutter; sprinkle with sugar, or put a raisin or a piece of English walnut in the center of each. Bake about 12 minutes in hot oven.

Cocoa Drop Cakes
4 tablespoons shortening
1 cup sugar
1 egg
1/2 cup milk
1/2 cup flour
1/2 teaspoon Royal Baking Powder
1/2 cup cocoa
1/2 teaspoon salt
1 teaspoon vanilla
Cream shortening; add sugar and well-beaten egg; beat well and add milk slowly; add sifted flour, cocoa and salt; mix to a stiff dough; roll out and cut into small cakes; bake in moderate oven about 20 minutes. Cover with boiled icing.

ROYAL BAKING POWDER

Absolutely Pure

Made from Cream of Tartar, derived from grapes.

COOK BOOK FREE

The new Royal Cook Book containing 400 delightful recipes, will be sent to you free if you will send your name and address.
ROYAL BAKING POWDER CO.
115 Fulton Street, New York City.



A WESTERN RAILROAD.

The train was 20 minutes late. A man and his wife paced the floor of the battered station. The man approached the ticket window and rapped sharply on the counter.
"Say," he exclaimed to the lanky agent who appeared, "we've got to make connections at Sage with the X, Y. & Z. Will they wait a half-hour for a passenger?"
The lanky agent rolled his head leisurely, and eyed the occupants of the room as he considered the question.
"Well," he finally decided, "I reckon they'd wait longer than that for two passengers."



SHE'S RIGHT
He: "We're going to quarrel all the time, we'd better not get married."
She: "For heaven's sake, you don't want to live a monotonous existence, do you?"

Make Both Ends Meet.
"Why how so low?" asked Affluence. "Your head doth touch your feet," said Poverty. "That's just a way I have of making both ends meet."

Those Operation Curios.
Mrs. Willis—Our Willis has been swapping things again.
Mr. Willis—Barn trader, that ain't he? I suppose he traded some marbles for the next-door kid's knife.
Mrs. Willis—Oh, no. He swapped your appendix for Mrs. Bump's tail stones.—Judge.

A Building Boom.
Redd—Do you think all these automobiles running through a town help it any?
Greene—Oh, yes, indeed.
"How do they help the town?"
"Why, man, we're building four new hospitals and eight dispensaries in our town right now!"

His Opinion.
"Looky here, Uncle Riley," triumphantly called the proprietor of the Right Place store in Pettina, as he finished tacking up a sign of his own painting, which read, "Selling Out at Cost."
"Another lie tacked!" chuckled old Riley Rezzidew. "Uh-hee! hee! hee!"—Judge.



SHE OUGHTER
"Papa, I want to marry George. He's one man in a thousand."
"Why don't you give the other 99 a look over before you decide."

A Motto.
"Under pretenses or shame, let this my motto be:
That what is best for Uncle Sam is surely best for me."

Good Reason.
"You didn't seem to enjoy the volunteer charity concert we held the other evening. I thought you were fond of music."
"That's why I didn't enjoy the volunteer concert."

Reversing the Roles.
"How are you getting along with your new employer?"
"Oh, pretty well," replied the super-office boy.
"Doesn't he treat you all right?"
"Sure, he treats me all right, but I don't like to hear a boss whistle as much as he does during office hours."

Putting Away Provender.
"Our dog buries an unusual amount of bones."
"The wise canine knows that food is getting higher every day."

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

Vaseline

PETROLEUM JELLY

For burns, cuts, sprains and all skin irritations. Relieves dryness of scalp.

REFUSE SUBSTITUTES

CHESEBROUGH MFG. CO.
State Street New York

"I am well!—your chickens and stock well?"

If not—Give them Bee Dee

Stock & Poultry Medicine

The old reliable BLACK-DRAUGHT for Stock and Poultry. Ask your merchant!

Merchants ask your jobbers to ask about Bee Dee!

Sloan's Liniment

Warming relief for rheumatic aches.

HE'S just used Sloan's Liniment and the quick comfort had brought a smile of pleasure to his face. Good for aches resulting from weather exposure, sprains, strains, lame back, overworked muscles. Penetrates without rubbing. All druggists have it.

35¢ 70¢ 140¢

Forbes Phonographs and Player Pianos

are built of finest materials and by best skilled workmen and are fully guaranteed.

We will give \$10 worth of Columbia records with the first Phonograph to go in each town in the South.

Terms Easy. If you want a Piano, Player, Organ or Phonograph, write us for special offer. Mention this paper. We Will Save You Money.

E. E. FORBES & SONS
BIRMINGHAM, ALA.

Comfort Baby's Skin With Cuticura Soap And Fragrant Talcum

Soap 25c; Ointment 25c and 50c; Talcum 25c.

NEE'S VASOLIN

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

WATERBURY'S

...we prize...
...they are fools who roam;
...world has nothing to bestow;
...own selves our bliss must flow.
And that dear but—our home.
—Nathaniel Cotton.

GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is—
Irish Stew.—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well. Then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

Baked Sweet Potatoes and Bacon.—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

Hashed Brown Potatoes.—Chop five or six cold-boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

Banana Fluff.—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned well do), dusted with minced pistachio nuts or candied mint leaves.

Rice With Strawberry Sauce.—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

REMARKABLE RECOVERY

Extraordinary Curative Power of Lydia E. Pinkham's Vegetable Compound.

Philadelphia, Pa.—"I want to let you know what good Lydia E. Pinkham's Vegetable Compound has done me. I had organic troubles and am going through the change of life. I was taken with a pain in my side and a bad headache. I could not lie down, could not eat or sleep. I suffered something terrible and the doctor's medicine did me no good at all—my pains got worse instead of better. I began taking the Vegetable Compound and felt a change from the first. Now I feel fine and advise any one going through the change of life to try it, for it cured me after I had given up all hopes of getting better. You can publish this and I will tell any one who writes to me the good it has done me." Mrs. MARGARET DANZ, 748 N. 25th Street, Phila., Pa.

It hardly seems possible that there is a woman in this country who will continue to suffer without giving Lydia E. Pinkham's Vegetable Compound a trial. After all the evidence that is continually being published, proving beyond contradiction that this grand old medicine has relieved more suffering among women than any other medicine in the world.

DON'T DESPAIR

If you are troubled with pains or aches; feel tired; have headache, indigestion, insomnia; painful passage of urine, you will find relief in

GOLD MEDAL HAARLEM OIL

The world's standard remedy for kidney, liver, bladder and uric acid troubles and Rheumatism. Remedy of Holland since 1895. Three sizes, all druggists. Guaranteed. Look for the name Gold Medal on every box and accept no imitation.

Stomach on Strike 20 Years

Eaton's Settled It!

"Eaton's is wonderful," says C. W. Burton. "I had been a sufferer from stomach trouble for 20 years and now I am well."
Eaton's gets right after the cause of stomach troubles by taking up and carrying out the acidity and gases and of course, when the cause is removed, the sufferer gets well. If you have sourness, belching, indigestion, food repelling or any other stomach trouble, take Eaton's tablets after each meal and find relief. Big box costs only a trifle with your druggist's guarantee.

FOR WOMAN'S HEALTH

Thousands of women always have a box of Dr. TUTT'S LIVER PILLS in the house. At the first sign of any irregularity a timely dose is taken. Those who use them commend them. Hence, their success for over half a century. FOR CONSTIPATION THEY HAVE NO EQUAL.

Dr. TUTT'S Liver Pills

An Explanation.
"How is it that young men can kiss girls whose faces are so unnaturally whitened?"
"Because most of them are ex-soldiers who are not afraid to face powder."

CASTORIA

For Infants and Children.

Mothers Know That Genuine Castoria Always Bears the Signature of

John H. Stutman

In Use For Over Thirty Years

CASTORIA

Net Contents 15 Fluid Droppers
900 DROPS

ALCOHOL 3 PER CENT.
Vegetable Preparation for Assuaging the Food by Regulating the Stomach and Bowels of INFANTS & CHILDREN

Thereby Promoting Digestion Cheerfulness and Rest Contains neither Opium, Morphine nor Mineral. NOT NARCOTIC.

Made at WINDY HILL, MASSACHUSETTS

